



Deep Run Roadhouse

Wedding Packet

Congratulations on your engagement and welcome to Deep Run Roadhouse Catering! We are a multi-faceted, full service catering company providing the best BBQ, Comfort, Tex-Mex and American Eclectic Cuisine in the Richmond Area. We like to call it "mighty fine dining"! Whether you require a simple bridal luncheon, an elaborate shower, cocktail party, unique rehearsal dinner, or a truly memorable and spectacular wedding reception, let us help. We would love to cook for you and your guests and we will make planning your wedding a pleasure.

Please find enclosed a completely customizable catering menu. We specialize in designing menus tailored to meet your specific service needs and budget. If you have any questions or would like to set up an appointment, please call 804-740-6301 or schedule a tasting at <http://deeprunroadhouse.com/schedule-tasting/>

In the meantime, please check out our pictures and great reviews on Wedding Wire, Yelp, Facebook, Instagram and Trip Advisor.

Thanks and we look forward to cooking for you.

Main Course

The main course of your event is presented buffet style. Your buffet will be beautifully presented in copper chaffing dishes and stainless steel pots. We garnish the table with risers and decorative props that we provide. We will also incorporate any decorative items that the host provides.

BBQ Options

Pulled Pork

BBQ Portobello

Beef Brisket (+\$1pp)

St. Louis Spare Ribs (+\$2pp)

Pulled Chicken

Rope Sausage

Smoked Chicken Pieces

Fried Catfish (+\$1pp)

Side Options

Traditional Coleslaw

Macaroni & Cheese

Texas Caviar

Cowboy Beans

Collard Greens

Sautéed Green Beans

Broccoli Au Gratin

Mashed Potatoes w/ Topping Bar (+\$1pp)

Grilled Seasonal Vegetables (+\$1pp)

South-West Coleslaw

Jalapeno Macaroni & Cheese

Potato Salad

Roasted Sweet Potatoes

Black Beans & Rice

Mashed Potatoes

Salad Option (+\$1pp)

Bread Assortment

We include a bread assortment of fresh baked slider rolls and cornbread at your event. We present the bread assortment on the buffet in breadbaskets and on wooden cutting boards.

Wedding BBQ Package...12pp

Includes 2 BBQ Options, 3 Side Choices and Bread Assortment

Add 1 side option...1pp

Add 1 BBQ option...2pp

Appetizers

Appetizers are priced per person and are served during the cocktail hour. We provide decorative platters, risers and garnishes to beautifully present your selections.

Fresh Fruit Platter...1.5

Strawberries, Pineapple, Cantaloupe, Honeydew, and Grapes

Cheese and Cracker Platter...2.5

Cheddar, Monterey Pepper Jack, Colby, Brie, Goat Cheese with a Gourmet Cracker Assortment

Grilled Vegetable Platter...2.5

*Grilled Squash, Zucchini, Asparagus, Pearl Onions and Artichokes served Chilled.
Dressed in a Fresh Herb Vinaigrette*

Garden Vegetables w/ Dipping Sauces...2.5

*Cucumber, Carrot, Cauliflower, Grape Tomatoes, Celery, and Broccoli.
Served with Tzatziki, Hummus, and Buttermilk Ranch*

Italian Anti Misto Platter...3

Roasted Red Peppers, Roasted Portabellas, Seasoned Tomatoes, Fresh Mozzarella, Olives and Marinated Artichokes. Dressed with Fresh Pesto and Balsamic Vinegar Reduction

Shrimp Cocktail ... 5

Served with Cocktail, Tartar Sauce and Fresh Lemon Wedges

Salads

Salads are priced per person and can be served on the appetizer station or presented on the buffet.

Garden...2

*Mixed Greens, Seasoned Tomatoes, Marinated Cucumbers, Carrots, and Croutons.
Served with Ranch Dressing and Balsamic Vinaigrette*

Caesar...2

Romaine Lettuce, Caesar Dressing, Fresh Parmesan, Croutons

Southwest...2

Mixed Greens, Seasoned Tomatoes, Grilled Onions, Texas Caviar, Shredded Cheddar and Monterey Jack, and Fried Tortilla Strips. Served with Cilantro Lime Vinaigrette.

Beverages

Drink Options

Throughout the event, drinks will be provided in upscale dispensers, and include beverage napkins and cups (12oz Plastic Tumblers). Beverages are priced per person.

Sweet Tea

Unsweet Tea

Lemonade

One Drink...2

Two Drinks...3

Three Drinks...4

We provide 1 dispenser and cups for water at no charge (if drinking water is available).

Beverage Service Additions

Water Service...\$ 1 per person

If potable drinking water is not provided at the venue, we can either provide the water in dispensers or individual water bottles.

Ice and Beverage Equipment...\$1 per person

We will provide **ALL** ice needed for the event. We will also provide cups (12oz Plastic Tumblers), large white coolers, galvanized tubs, and scoops for beverages and dispensing ice.

Cake Cutting & Desserts

We would love to cut and plate your wedding cake at no charge. We also offer many other desserts to accompany your cake such as.....

Gourmet Pie Bar...\$4 per person

A "fun" spin on the traditional wedding cake. Served multi-tiered on decorative platters and risers with many options to choose from. All pies are homemade and are served with fresh whipped cream and chef's choice of toppings. Pie options include Classic Pecan, Chocolate Bourbon Pecan, Key lime, Lemon Meringue, Chocolate Chess, Chocolate Mousse, Banana Cream, Boston Crème, Peanut Butter, Turtle, Take 5, Almond Joy, Pumpkin, White Chocolate Pumpkin, White Chocolate Oreo, Traditional Apple, Apple Streusel, Blackberry, and Blueberry.

Gourmet Cookie and Brownie Bar...\$3 per person

Assortment of home made Brownies, and Cookies in a tiered display.

Berry Shortcake Bar...\$3 per person

Assortment of pound cake, fresh strawberry compote, fresh berry compote and whipped cream.

Plates & Utensils

We would highly suggest us taking care of plates, utensils, and glassware the day of. During the event we will make sure of proper handling of these items and enough are supplied. We work closely with Classic Party Rentals and can assist you in the ordering process.

We also offer a premium disposable package that is very competitive compared to purchasing them from a big box store.

Premium Disposable Package.....2.75 per person (unlimited supply)

Reflections White Heavy Duty Entrée Plates, Appetizer Plates, Desert Plates, "Like Silver" Forks and Knives, Napkins, and 12oz Plastic Tumblers

Linen Rentals

We work with Classic Party Rentals for linen rentals and also provide linen solutions as well. We can provide a "linen like" table linen (white) that can help save money without compromising the look. Our linens can only be provided for the buffet tables and appetizer tables. We do not suggest using these linens for guest's tables, beverage table or the bar. Classic Party Rentals has many options with over 40 colors and patterns to choose from.

Service and Labor

We will be in charge of all food and beverage operations for the day. Our friendly and hardworking staff will assist guests and host with all needs as well as keep the tables and venue clean throughout the event. Deep Run Roadhouse prides itself with great relationships with all the venues in the Richmond area. We always leave the venue just as clean as we found it, if not cleaner. Due to the complexity of the events, services required, and the challenges of different venues, the amount of staffing needed will vary. Bartenders and service staff are charged at \$25/hour. We do not charge gratuity, but appreciate a tip if a good job is done. There is a **15% service fee added to all parties**, this includes but is not limited to; tables for food service, tents, travel costs, generators, cooking equipment, propane, chafing dishes, serving equipment, handling of rentals, credit card processing, insurance, trash cans, bags, and any other equipment needed for the event. If the venue does not have dumpsters and/or the trash needs to be removed offsite, we charge a \$250 trash removal fee. We package up leftovers upon our discretion (we would like to, and plan to, but it's against health code if not properly refrigerated).

Schedule a Tasting

Wedding tastings are complimentary!!! Tastings are perfect for groups of 4 or less, and you will be able to sample most of the items presented on our menu. We will also discuss many of the details for your event and you will leave with an accurate quote that day.

Please contact us at 804-740-6301 or on our website at

<http://deeprunroadhouse.com/schedule-tasting/>.

Please come hungry with lots of questions and we look forward to meeting you.

Thanks and we look forward to cooking for you!!!

Payment Term and Conditions

1. DEPOSIT

A \$250 deposit is required to hold the date. This deposit guarantees our services that day and that no other events will be booked to conflict with your event. **The deposit is non-refundable.** The deposit will be deducted from the total final payment and/or remaining balance.

2. PAYMENT SCHEDULE

Sixty (60) days before your event, ____/____/____ (date), Fifty (50%) percent of the estimated total cost (\$_____) is due. At this time we will schedule another consultation and start finalizing menu items, service needs, and any other details of the event. Five (5) days before your event, ____/____/____ (date), the remaining balance is due in full.

3. FINAL GUEST COUNTS AND MENU DECISIONS

Final Guest Count and Menu Decisions are due five (5) days prior to your event date. At this time only additions are accepted. If you need to increase your guest count, within five (5) days of your event date, we will make every effort to accommodate your request. Additional fees and charges MAY apply beyond the normal agreed upon expenses outlined within your catering proposal.

4. SERVICE CHARGE

Deep Run Roadhouse charges 15% Service Charge on every event, this includes but is not limited to tables for food service, linens, tents (kitchen or service), travel, generators, cooking equipment, propane, chaffing dishes, sternos, serving equipment, lighting, handling of rentals, credit card processing, insurance, trash cans, bags and removal etc. At the client's discretion, any extra tip/ or gratuity will go directly to the service staff.

5. CANCELLATION BY CLIENT / VENUE / ACTS OF GOD

All prepayments and deposits are returned in full if your event is cancelled by you, your venue or by act of god, one hundred eighty (180) days or more, from your event date. If the event is cancelled, within sixty (60) days of your event date, **all deposits and prepayments are forfeited in full.**

6. CANCELLATION BY DEEP RUN ROADHOUSE.

Deep Run Roadhouse reserves the right to terminate this contract for any reason. IF Deep Run Roadhouse terminates this contract over sixty (60) days prior to your event date, all deposits and prepayments will be returned in full within 10 days. IF Deep Run Roadhouse terminates this contract within thirty (30) days prior to your event date, all deposits and prepayments will be returned in full within ten (10) days as well as an additional \$500.00 penalty.

7. LEFTOVERS

Deep Run Roadhouse (or you and or your guests) may package up all leftovers. In accordance with VA Health Codes, Deep Run Roadhouse reserves the right to discard any food items where there is a reasonable risk for food borne illness to occur.

I have read this contract and understand and agree to the rates and terms and conditions of this contract. Remember to keep a copy for your records.

Deep Run Roadhouse Representative

Print _____ Sign _____ Date _____

Client Signature

Print _____ Sign _____ Date _____

